1509 Ponce de Leon Ave.
Atlanta, GA 30307
March 14, 2000

Lyle D. Jaffe, Dockets Management,
FDA/DHHS, 12420 Parklawn Dr., Room
1-23, Rockville, MD 20857

Dear Mr. Jaffe,

 I was horrified to hear the terrible conditions under which chickens are made to live. Egg laying hens are crammed five at a time into a cage with a floor area of no more than that of a folded newspaper. In a cage this size the chickens are unable to spread their wings, move around, or even sit comfortably. If the birds begin to peck each other out of desperation, their beaks are sliced off by the workers. Sometimes in doing this the workers accidentally remove parts of the bird's tongue or face. If after the chickens endure all of this, the egg production slows down, at least 75 percent of the 260 million chickens that are put through this torture are slaughtered.

 Before this slaughter occurs, the workers try to force on last laying cycle out of the exhausted hens. They do this by forcing them to "molt" because hens go through a 4 month molting period, in which they replace old feathers with new ones. During this period, the molting stresses and shocks the chickens into beginning a new egg-laying cycle. Research has shown that forced molting is a major cause of salmonella in the eggs which we eat.

 Many birds that are put through this torture day in and day out don't even live that long. Many of these weakened birds die. When they die, their bodies are left in the cages to rot, causing confusion and stress among the other birds.

 Great Britain has banned forced molting because it's so cruel, and many other European countries have laws against food deprivation for mare that 24 hours. They all realized the cruelty in what you're doing to these poor animals, why can't you?

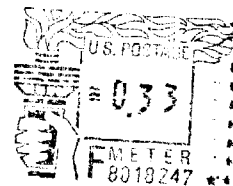 I will purchase only free range chicken eggs from now on.

Sincerely,

Brad Cochi

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